

Cooking Performance Group FGC-200-NK Double Deck Standard Depth Full Size Natural Gas Convection Oven with Legs - 108,000 BTU



Project: _____

Approval: _____ Date: _____

- Double stack design includes 2 ovens for optimal space efficiency; stacking kit included
- Each oven features full size cavity that houses 3 adjustable wire racks
- Temperature range from 150 to 500 degrees Fahrenheit per oven; automatic ignition systems
- Independent glass doors; stainless steel exterior and interior with porcelain interior floors
- 120V; natural gas, 108,000 BTU total
- Note: only the oven holds the ETL certification

Width	38 Inches
Depth	42 Inches
Height	68 Inches
Interior Width	29 Inches
Interior Depth	25 Inches
Interior Height	20 Inches
Voltage	120 Volts
Amps per Cavity	5.9 Amps
Control Type	Dial
Door Type	Glass

5-15P



3/4" Gas Connection



ETL Sanitation



ETL, US & Canada

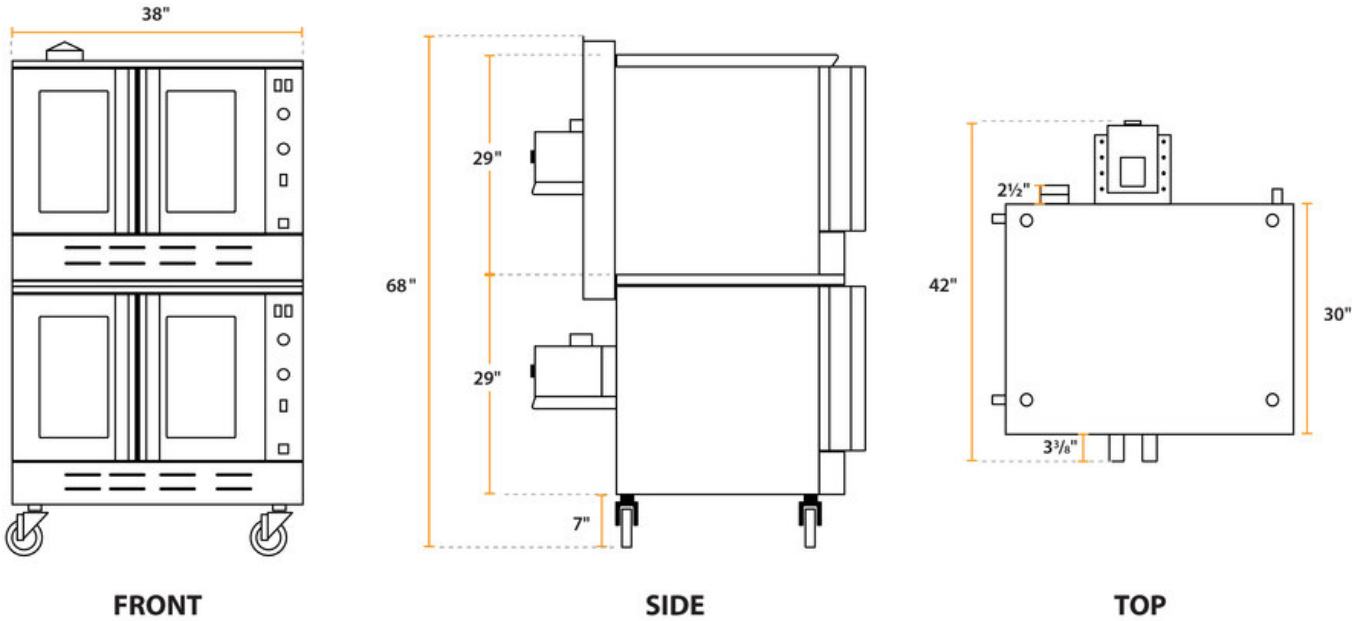
Cooking Performance Group FGC-200-NK Double Deck Standard Depth Full Size Natural Gas Convection Oven with Legs - 108,000 BTU



Technical Data

Gas Connection Size	3/4 Inches
Installation Type	Freestanding
Maximum Temperature	500 Degrees F
Number of Chambers	2 Chambers
Number of Decks	Double
Number of Doors	2 Doors
Number of Racks	6 Racks
Oven Interior Style	Standard Depth
Pan Type	Full Size Food Pans Full Size Sheet Pans
Plug Type	NEMA 5-15P
Power Type	Natural Gas
Size	Full Size
Temperature Range	150 - 500 Degrees F
Total BTU	108000 BTU

Plan View



Cooking Performance Group FGC-200-NK Double Deck Standard Depth Full Size Natural Gas Convection Oven with Legs - 108,000 BTU



Notes & Details

Perfect for virtually all cooking and baking applications, this Cooking Performance Group FGC-200-NK double deck full size natural gas convection oven package is an invaluable asset to any commercial kitchen. Powered by 54,000 BTU per oven, the unit offers 2 full size cavities that each house 3 adjustable wire racks. These racks rest on the 11 sets of slides along the interior side walls, so you can benefit from a variety of rack configurations to best accommodate your trays or full size food pans.

Reaching temperatures from 150 to 500 degrees Fahrenheit, this oven package operates with an electric automatic thermostat on each oven for reliable precision. For safety purposes, each unit also features an automatic ignition system, which activates in the event of a flameout. Plus, if ignition fails 3 times, the unit will automatically shut down.

Cooking convenience is delivered by an assortment of special features that help make your job easier. For instance, a 60 minute timer on each oven helps you keep track of foods' progress while you multi-task in the prep or storage areas. You can also switch each oven's built-in convection fan between 2 modes, cool and cook, and 2 speeds, high and low. This gives you control over the oven's functioning so that it's always operating in the best manner for your tried-and-true or experimental recipes. To visually monitor your dishes as they cook or bake, just flip on the light controlled on the exterior control panel of each oven.

The 2 independent glass doors each oven is outfitted with allow for visibility while closed, giving you the ability to check on dishes without releasing hot air and reducing the chamber temperature. Both the exterior and interior of the ovens are built with stainless steel to offer maximum durability, while the interior floors are made of porcelain. This particular oven package requires a natural gas and a 120V electrical connection for operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.